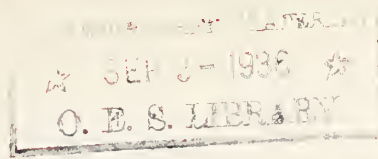


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CANNING SOUP MIXTURES

Many homemakers find canned soup a convenience and keep a supply on hand. Much has been learned in recent years about home-canning of soup. Studies have shown particularly that processing under pressure is a necessity for canned soup. They also show how to get the finest flavor.

It is often a convenience to put up soup mixtures when other canning is being done. When fresh vegetables are available in the garden some may be put up as soup combinations. Among good soup vegetables are tomatoes, corn, lima beans, peas, okra, carrots, turnips, celery, onions, pimientos, and red and green peppers. One mixture that is well liked combines equal parts of lima beans, corn, and tomatoes. Many like the added flavor of garden herbs such as thyme, bay leaf, garlic, or parsley.

The Bureau of Home Economics in the U. S. Department of Agriculture gives the following directions for putting up vegetable-soup mixtures. Wash and trim vegetables. Cut into small pieces or cubes. Bring soup to the boiling point and pack the vegetables hot with sufficient liquid to cover and prevent too dense a pack. Process in a steam pressure canner at 248 degrees Fahrenheit or 10 pounds pressure. Pint glass jars of soup need 60 minutes of processing; quart jars 70 minutes; No. 2 tins, 50 minutes; No. 3 tins, 65 minutes.

